

Mini eyeball pizza

Here's a lunch that'll really see you through the day—these squishy mozzarella eyeballs are just like the real thing. After he's worked up an appetite terrifying villagers, Cyclops always keep an eye out for this dish.

1. To make the base, mix 3 tbsp of water with the yeast and sugar. Leave it in a warm place for 10 minutes or until it begins to bubble.

2. Sift the flour and salt into a bowl and stir in the yeast mixture. Stir in the oil and then enough of the water to make a soft dough.



3. Flour the work surface and knead the dough until it becomes smooth and elastic.

4. Put the dough in a greased bowl and cover with plastic wrap. Leave it in a warm place for 1½ hours, until the dough has doubled in size.

He's got his eye on you!



Ingredients

(MAKES 4 MINI PIZZAS)

For the base:

- 2 cups flour
- 1 tsp dried yeast
- 1 tsp sugar
- ½ cup water
- ½ tsp salt
- 1 tbsp olive oil and extra for greasing

For the topping:

- 1 tbsp tomato paste
- 13oz (400g) can of chopped tomatoes
- Salt and pepper
- 1 tsp dried oregano
- 1 ball fresh mozzarella (drained and sliced)
- 2 black olives (halved)

5. To make the topping, put the tomatoes into a small saucepan and add the tomato paste, oregano, salt, and pepper. Gently cook over low heat for 2 minutes.



6. Preheat the oven to 425°F (220°C). Knock back the dough by pushing your fist into it and put it on a lightly floured work surface.



7. Divide the dough into 4 equal-sized pieces and shape them into circles, about 4in (10cm) in diameter. Place the pizza bases on a lightly greased baking tray.

Forget to pay your bill at the Poison Apple and you could end up a human candle!

8. To make the "eye" on each pizza, spread some sauce over the base, leaving a small gap around the edge. Place a slice of mozzarella at the center of each pizza and then half an olive on top of it.

9. Bake the pizzas in the oven for about 20–25 minutes or until they are golden.

I spy something tasty!

